

Home Made Chocolates

The best way of melting down chocolate is in a **double boiler** or **ceramic bowl in an electric frying pan**, with simmering water underneath. I have a bowl of dark, one of white, and three teacups with colored white chocolate in the frying pan. We make it an afternoon project, sitting around the kitchen table. You don't have to clean up perfectly each time-just cover it up and bring it out another time

The **microwave** works well, but it's not best for long term playing! Remember to use the **defrost** setting. Stir the buttons or broken up chocolate every minute or so. White chocolate consistently doesn't want to melt as easily as the dark or milk. Add a bit of vegetable oil or **copha**, to help it along.



We sell Cadbury chocolate buttons here at Weigh 'n Pay. The chocolate must not boil and no water must get into the chocolate as it causes it to seize and become useless. Always use a metal spoon, wooden spoons can absorb water. Some bigger paint brushes work well for swirling around the sides of a mould you intend to fill with nuts or fondants. For detailed work I prefer to use lollypop sticks. Before moulding, ensure that your moulds are spotlessly clean. **Never wash your moulds in detergent.** Use hot water and a soft cloth and ensure that moulds are perfectly dry before use.

Once you have poured or painted your mould with chocolate, place in a deep freeze for a few minutes (or in the fridge for a while longer). When the mould is ready, the chocolate comes away from it as chocolate contracts when cooled. Tap them onto a tea towel on the bench. When handling the finished chocolate use a knife as finger marks spoil the glossy finish. Try purchasing **cotton gloves** from the Chemist, to ensure there are no finger marks. Oil based colorings and flavourings are best. If you use water based ones, you'll have to add some copha to help stop the glugging. Melt down white chocolate and add colour as desired. Primary colours (red, yellow and blue) will make up any colour you need. Be creative!

Ideas: raisins soaked in rum essence, glace cherries soaked in cherry brandy essence, peanut butter or condensed milk in a chocolate cup, melted plain fondant, flavoured and coloured, pecans, almonds, brazils, etc. popped into a mould. Try painting a bit of white in a mould, and then fill with dark. This gives a marbled look. Tap down mould to remove air bubbles. Have you a copy of the excellent Chocolate Making Book sold here? Ask Cindy for help if you have any queries.

Also available are a good range of 'Naughty moulds' – Please call/email to enquire about these!